

What is claimed is:

1. An absorbent fibrous structure comprising a web of entangled synthetic fibers, said fibers being eccentric bicomponent fibers
2. An absorbent fibrous structure as in Claim 1, wherein said web has an Ambient Temperature (22 C) Oil Absorbency of at least about 7 g/g.
3. An absorbent fibrous structure as in Claim 2, wherein fibers comprise a first, oleophilic component and a second component that is more hydrophilic than said first component and has a Tg or Tm of at least 120 C.
4. A method for absorbing oil, comprising contacting the web of Claim 1 with oil.
5. A method as in Claim 4, wherein said web is applied to food prior to, during, or subsequent to cooking.
6. A method as in Claim 5, wherein said web is exposed to temperatures of at least about 120 C.
7. A method for absorbing oil, comprising contacting the web of Claim 3 with oil.
8. A method as in Claim 7, wherein said web is applied to food prior to, during, or subsequent to cooking.
9. A method as in Claim 8, wherein said web is exposed to temperatures of at least about 120 C.